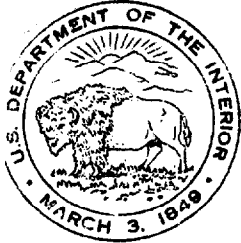


*Office Dies*

*1/11/57*



DEPARTMENT OF THE INTERIOR  
INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

For Release JANUARY 17, 1957

FOR FOOD EDITORS

COLD WINTRY DAYS ARE CHOWDER DAYS

The aroma of savory clam chowder cooking on the stove is an undescribably pleasant experience, especially on a cold wintry day. Clam chowder is an economical, hearty dish that is as full of good nourishment as it is of good flavorful eating.

There are two basic clam chowders, the New England and the Manhattan. The ingredients common to both are the clams, potatoes, a bit of onion, and clam liquor and water. (For those who desire it, salt pork or bacon may be added.) The New England chowder is made with the addition of milk, whereas, the Manhattan chowder is made with the addition of tomatoes. Additions of other ingredients are regional.

The home economists of the Interior Department's Fish and Wildlife Service are suggesting that you serve "Clam and Corn Chowder," a variation of New England chowder using canned corn which is plentiful now.

CLAM AND CORN CHOWDER

1 pint clams	1 teaspoon salt
1/4 cup chopped salt pork or bacon	Dash pepper
1 cup chopped onion	1 can (8 ounces) whole-kernel corn
1 cup clam liquor and water	2 cups milk
1 cup diced potatoes	1 tablespoon butter or other fat
1 teaspoon celery salt	1/3 cup cracker crumbs

Drain clams and save liquor. Chop. Fry bacon until crisp; drain on absorbent paper. Cook onion in bacon fat until tender. Add liquor, potatoes, seasonings, and clams. Cook about 15 minutes or until potatoes are tender. Add corn, milk, and butter; heat. Stir in cracker crumbs. Garnish with bacon sprinkled over the top. Serves 6.

X X X